The WATERFRONT
AT HILLARYS MARINA

FUNCTIONS & Events

BROCHURE 2026/27

FUNCTIONS *With Us*

Welcome to The Waterfront, where we're proud to host your next special occasion. With three adaptable function spaces, we welcome all kinds of events — from intimate gatherings to larger celebrations.

Our event manager is Libbi, you can contact her at functions@thewaterfrontavern.com.au with any questions or concerns regarding your event - please allow up to two days turn around not including weekends.

CAKEAGE FEE

A $30 Cakeage fee will be applied to any outside cakes or desserts to cover storage, service and cutlery costs.

PACKAGE PAYMENTS

Once you have made your food/drink choices you will be sent an invoice which must be paid before the start of your function. Additional function food and pizzas can be arranged during the event, please be aware not all items are available as they require earlier preparation.

OUR *Spaces*

R.SCOTTS FUNCTION ROOM

This spacious room has a moody jazz club vibe, layered with neon, intimate lighting. Ideal for stylish, late-night functions.

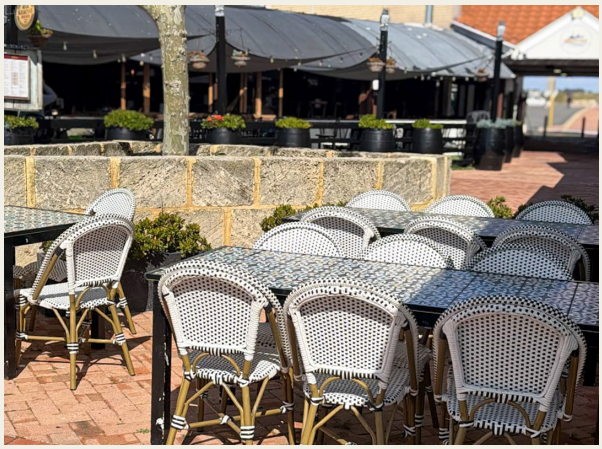
Max. Capacity: 150 People Standing
Min Spend: $4,000
Hire Fee: $500
Non-refundable, not-redeemable against drinks & food.
Food Options: R.Scotts Canapé Menu
Private Space: No other guests are allowed in this area.
Room Includes: Bar, TV & Microphone
Time: Available for 4 hours unless otherwise agreed + 2hr set up.

MARINA LOUNGE

This airy indoor space offers a relaxed, open feel, perfect for those who want atmosphere without feeling enclosed.

Max. Capacity: 70 People Seated
Min Spend: $2,000
Hire Fee: $300
Non-refundable, not-redeemable against drinks & food.
Food Options: Set Menu or Canapé Menu
Semi-Private Space: Sectioned for privacy
No table service
Time: Available for 4 hours unless otherwise agreed.

OUR *Spaces*



THE NOOK

This cosy outdoor space is tucked away and perfect for small groups wanting a little privcy away from the main venue.

Max. Capacity: 30 People Seated
Min Spend: N/A
Hire Fee: $300
Non-refundable, not-redeemable against drinks & food.
Food Options: Al a Carte
Semi-Private Space: Sectioned for privacy
No table service
Time: Available for 4 hours unless otherwise agreed.

THE TERRACE

This outdoor brings a coastal energy, with soft breezes, warm lighting and a relaxed, sun-kissed atmosphere.

Max. Capacity: 60 People Standing
Min Spend: N/A
Hire Fee: $300
Non-refundable, not-redeemable against drinks & food.
Food Options: Al a Carte or Canapé Menu
Semi-Private Space: Sectioned for privacy
No table service
Time: Available for 4 hours unless otherwise agreed.

FESTIVE
Season Menu

This menu is available in December only. All food must be pre-ordered & pre-paid minimun 14 days before your function.

$69 PER PERSON
(DIETARY ON REQUEST)

ENTREE

GARLIC BREAD
parsley & garlic butter, parmesan

HALLOUMI
christmas honey

SALT & PEPPER CALAMARI
lemon mayo, parsley

MAIN

HUMPTY DOO BARRAMUNDI
mash potato, lemon butter, broccolini

CRISPY SKIN CHICKEN
roast potato, charred broccolini, gremolata, jus

Add dessert $10

SET *Menu*

PRICES

Courses	Price	Inclusions
2 Course	$65 per person	Entrée, Main
3 Course	$79 per person	Entrée, Main, Dessert

ALTERNATE DROP

All functions of 20+ will use a alternate drop method for their food, you will have a choice of two options from the menu for each course and this will be served in alternate drop*.

Alternate drop is a function style where two dishes are served in alternative order around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish.

FOOD & DRINKS

Made for Sharing

This menu is available for functions minimum order of twenty pieces. Must be pre-ordered & pre-paid minimun 14 days before your function.

CANAPE
(10 PIECES)

MINI GARLIC BREAD 30
parsley & garlic butter [nf, v]

MINI HALLOUMI SKEWER 60
gingin honey, sesame [nf, v]

SPENCER GULF KINGFISH TOSTADA 90
guacamole [df, gf, nf, a]

BEEF BRISKET CROQUETTES 60
ranch mayo, sauerkraut [nf]

LITTLE PUB PIES 50
tomato ketchup [nf]

CRISPY FISH TACOS 90
chipotle mayo, pickled cabbage [df, gf, nf]

WATERFRONT CHICKEN TENDERS 60
buffalo sauce, ranch mayo [gf, nf]

MINI CHEESEBURGER 90
secret sauce, white onion [gfo, nf]

MINI FISH & CHIPS 120
tartare [df, gf, nf] (l)

MINI FALAFEL BURGER 80
lemon mayo, rocket [df, gfo, nf, v, vg]

BOWLS

CHIPS 25
herb salt, goddess mayo [df, gf, nf, vg]

SALT & PEPPER CALAMARI 65
lemon mayo, parsley [df, gf, nf] (l)

PIZZA SLABS
(16 PIECES)

THE BIG FELLA 65
pepperoni, smoked ham, chicken, red onion, tomato, fiore di latte [dfo, gfo, nf]

BASIC BELLA 50
italian tomato, fiore di latte, basil, parmigiano reggiano [dfo, gfo, nf, v, vgo]

PUMPKIN UP THE JAM 55
roast pumpkin, feta, capsicum jam, fiore di latte, caramelised onion [dfo, gfo, nf, v, vgo]

SPICY ROOSTER 60
peri peri chicken, capsicum, smoked scamorza, mozzarella, chilli [dfo, gfo, nf]

DESSERT
(10 PIECES)

MINI STICKY TOFFEE PUDDING 50
butterscotch sauce [nf]

BEVERAGE *Package*

DRINK PAYMENT OPTIONS

Drink Packages: Package will be billed via invoice and your order must be pre-paid before the start of your function.

Cash Bar: This option can be purchased during your event and let your guests enjoy a wide selection of beverages.

Bar Tab: Set a limit of your choice and adjust as required during your event. You remain in full control of spending, with the option to switch to a cash bar at any time. Card payment and matching ID required.

DRINK PRICES

Time	Package	Price	Package	Price
3 Hours	Basic	$95	Premium	$110
4 Hours	Basic	$115	Premium	$135

NON-ALCOHOLIC OPTIONS

Over 18's: Must be part of basic or premium beverage package - regardless of drinking preferences.

Under18's:

- Soda or Juice - 3 Hour - $30 | 4 Hour - $40
- Alternatively just order individual drinks at the bar

BEVERAGE ADD-ON

Add Spirit Upgrade:
- $20 per person

Available for all beverage packages -
please note this includes house spirits only.

BASIC PACKAGE

Sparkling
- Valdo Prosecco, Valdobbiadene, IT (v)
- Howard Park Petit Jeté, Pemberton, AU

White
- Wills Domain SSB, Margaret River, AU

Red
- Sandalford Cab Merlot, Margaret River, AU

Rose
- Sandalford Rosé, Margaret River, AU

Beer, Cider & Non-Alcoholic
- All Tap Beers
- Non Alcoholic
- All Non Alcoholic Beverages

PREMIUM PACKAGE

Sparkling
- Laurent-Perrier, Champagne, FR
- Valdo Prosecco, Valdobbiadene, IT

White
- Totara SB, Marlborough, NZ
- Wills Domain SSB,Margaret River, AU
- Vasse Felix Filius Chardonnay, Margaret River, AU

Red
- Sandalford Cab Merlot, Margaret River, AU(v)
- Wicks Pinot Noir, Adelaide Hills, AU
- RockBare Shiraz, McLaren Vale, AU

Rose
- Sandalford 1840 Rosé, Margaret River, AU (v)
- Wills Domain Rosé, Margaret River, AU
- Beer, Cider & Non-Alcoholic

All Tap Beers

Non Alcoholic
- All Non Alcoholic Beverages

TERMS & CONDITIONS

BOOKING

A room hire fee is required as an initial security deposit to confirm your booking, along with a signed copy of the Booking Form. This submission confirms your agreement to the Terms and Conditions. Where the deposit and the signed agreement are not received within seven days of a tentative booking being placed, we reserve the right to release the booking until the deposit and signed agreement is received the booking remains tentative.

NUMBERS

The booking agreement is based on the number of people indicated on the booking form. If numbers decrease by greater than 10% you will be charged for the shortfall. Final numbers must be confirmed in writing min.14 day prior to the event. If final numbers are not provided the highest estimated number of guests as advised on the booking form will be confirmed. Clients will be required to prepay according to final confirmed numbers. If numbers increase on the night, the client must pay the extra cost. If numbers decrease on the night the client must pay for the confirmed numbers.

STAFF

The Waterfront will supply staff for waiting and clearing tables, serving the bar, and the setup and pack down of tables, chairs, glassware & crockery. Our function manager will be on hand to help plan the event.

DECORATIONS, EQUIPMENT & FURNITURE

Any candles must use a drip tray or bowl. They cannot be left unattended while lit and must be secured away from any loose and flammable objects. Any leftover decorations or equipment must be collected by 10am the following day, please note this includes florals. Some furniture items such as couches cannot and will not be removed from the room. Provided furniture is subject to change based on the needs of the venue.

CANCELLATION POLICY

For weddings we require 90 days, any cancellation after this time will incur your room hire fee being kept as the cancellation fee. For cancellations between 60 -. 14 days, cancellation will incur your room hire fee and food & drink package per head being kept as the cancellation fee. For all other functions any cancellations over 30 days will have their room hire fee returned in full. Cancellations less then 30 days will not be refunded their room hire fee. All cancellations must be in writing and communicated to the event manager.

FOOD AND BEVERAGE

Food and Beverage must be confirmed and paid to the venue 14 days prior to the date of the event. No food or beverage of any kind will be permitted to be brought into the venue. The menus contained herein are subject to change. Public Holidays Bookings will incur a surcharge of 15% on all food and beverage. Hillarys Beach Club can store your cake prior to your function but will not accept any liability if the cake is damaged.

PRICE VARIATION

Room hire fees and minimum spends are subject to change. Due to food and beverage price increases we cannot guarantee prices will not increase prior to your function date.

CLIENT RESPONSIBILITIES

The client is responsible for conducting their function in a legal and respectable manner, and for the conduct of their guests and invitees. The client will be charged for any damage that occurs to the restaurant, property, or staff. Management reserves the right to terminate a function or refuse service to any intoxicated guest, in accordance with Australian legislation.

DECORATIONS & ACCESS

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the venue. All decorations are to be pre approved by the Functions Coordinator prior to the reception. You will be given access to the room 2 hrs prior.

UNDER-AGE GUESTS

Under-age guests are welcome to attend functions providing a legal guardian is with them at all times. The under-age guest are not permitted to approach the bar. The wristband issued by security must be visible at all times.

ENTERTAINMENT

Any entertainment or equipment, including props, must be approved by management in advance of the function. Failure to advise management may result in the entertainment being banned from the venue. Hired DJ's are responsible for their own set up and equipment and must adhere to any staff instructions. Volume must remain at a reasonable level before 9pm.

DELIVERIES

All deliveries must be approved and be clearly marked with the date and day of the function, plus a list of items delivered. Suppliers are responsible for delivery and pickup.